

## **Kevin Babbitt**

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### **Objective**

I am seeking a position as a server/bartender. I am well versed in up-selling, suggestive selling, customer service, cleanliness and patron retention.

### **Qualifications**

- Certified Bartender
- Alcohol Awareness Certified
- Micros P.O.S.
- Customer Service Experience
- Fast and Efficient

### **Education**

- September 2016 - October 2016 Earned Certification in Bartending/Mixology, National Bartenders School, Riverside **(100-Hour Intensive Training Program)**
- 2006-2010 Earned High School Diploma, Lakeside High School
- 2011-2014 Earned Associates Degree, Norco College
- 2014- Current Studying BA Business in Marketing, CSU San Bernardino

### **Professional Experience**

#### **Pints & Quarts Gastro Pub (951) 674-0010**

Host & Server

January 2015-December 2015

\$10.00/hr

**Duties:** Inventory control, reservation scheduling, bar back, food running, assist where needed in kitchen area and line.

#### **Poison Ivy Bar & Grill (951) 905-9438**

Assistant Manager

February 2010 – December 2015

\$13.00/hr+Tips

**Duties:** Inventory planning and control, Profit Analysis, shift scheduling, payroll management, bartending when needed, food running,

**Results:** Received promotion from Server to Assistant Manager.

#### **Hot Topic Inc. (951) 674-4761**

Assistant Manager

August 2011 – September 2015

\$13.25/hr

**Duties:** Input data into computer, use word and excel, track incoming and outgoing merchandise, file shipment papers, inventory, answer telephone, assist customers, meet with store manager and plan.

**Results:** Received promotion from Seasonal Sales Associate to Assistant Manager. Received Multiple raises.



## **References**

**Robert Garcia**

Supervisor

Poison Ivy Bar & Grill

(951) 905-9438

**Martianna Gutierrez**

Supervisor

Hot Topic Inc.

(760) 662-1417

**Coty Lowe**

Instructor

Riverside Bartending School

(909) 633-2658



**Multiple Choice (6 points)**

- b 1) Carbonation \_\_\_\_\_ the rate of intoxication.  
a) Slows down  
b) Speeds up  
c) Does nothing to
- b 2) What are the six most commonly used spirits?  
a) Sweet and Sour, Triple Sec, Grenadine, Midori, Lime Juice and Cranberry Juice  
b) Vodka, Whiskey, Gin, Bourbon, Rum and Tequila  
c) Chardonnay, Cabernet Sauvignon, Champagne, Merlot, Sauvignon Blanc, Zinfandel  
d) Kahlua, Vodka, Frangelico, Gin, Tequila, Spiced Rum
- b 3) You can accept an expired ID as long as all other information is correct.  
a) True  
b) False
- b 4) If someone has had too much to drink, serving them coffee will help sober them up.  
a) True  
b) False
- d 5) What are the acceptable forms of ID for Alcohol Consumption?  
a) State or Government Issued ID Card or Drivers License  
b) Passport or Passport ID Card (as long as it lists the person's date of birth)  
c) School ID or Birth Certificate  
d) A & B  
e) A, B & C
- b 6) If there is no shaker tin available to scoop ice for a drink, it is okay to use a glass.  
a) True  
b) False

**Vocabulary (9 points)**

Match the word to its definition

c "Straight Up"

f Shaker Tin

i "Neat"

a Muddler

b Strainer

e Jigger

g Bar Mat

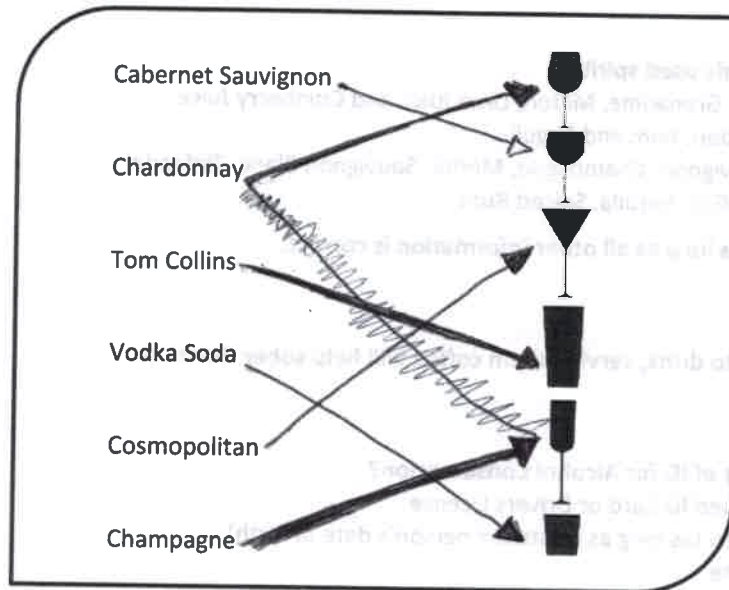
d "Float"

h "Back"

- a.) Used to crush fruits and herbs for craft cocktail making
- b.) Used with the Shaker Tin to prevent solid material from entering a cocktail glass when poured
- c.) To serve chilled liquor in a chilled stemmed cocktail glass with no ice
- d.) To pour ½ oz of a liquor on top
- e.) Used to measure the alcohol and mixer for a drink
- f.) Used to mix cocktails along with a pint glass and ice
- g.) Used on the bar top to gather spills
- h.) Requesting a separate glass of another drink
- i.) Means to serve spirit room temperature in a rocks glass with no ice

**Glassware (6 points)**

Match the correct glass to the drink



**Answer and Question (14 points)**

Provide examples of 3 brand name "top shelf" spirits (3 points): Chambord, Frangelico, Grand Mariner

What are the ingredients in a Manhattan? Sweet Vermouth, whiskey, ~~cake~~, cherry garnish

What are the ingredients in a Cosmopolitan? Vodka, Cranberry Juice

What are the ingredients in a Long Island Iced Tea? Gin & Vodka, Triple Sec, Rum, Tequila, Sweet & Sour, Splash Cola, lemon garnish.

What makes a margarita a "Cadillac"? It's usually a higher quality Tequila (1800), served on the rocks.

What is simple syrup? Sugar cube and water.

Is it legal to pour liquor from one bottle into another? What is this called? (2 points)

This is not legal, Marrying bottles.

What should you do if you break a glass in the ice? Melt ice, empty glass contents, don't serve till restock.

When is it OK to have an alcoholic beverage while working? Never.

What does it mean when a customer orders their cocktail "dirty"? garnish goes in the drink (olive or Onion) w/ 2 scoops of garnish juice.

What are the ingredients in a Margarita? Tequila, Sweet & Sour, (margarita mix if diff. flavor.)